Apology and Report Regarding Halal-Recommended Menu Items

November 2 2026
Nagoya University Co-op

Thank you for your continued support and use of the University Consumers' Cooperative.

We would like to inform you of an issue concerning certain menu items that were offered by our co-operative as part of a Halal-Recommended Menu proposed by the Business Association of University Co-operatives. It has been discovered that some of these menu items contained beef that did not meet the ingredient standards established for Halal-Recommended Dishes by university cooperatives. Upon confirmation with the food manufacturer, we were informed that the beef in question is not halal-certified.

According to the ingredient standards for Halal-Recommended Dishes established by university cooperatives, when beef or chicken is used as an ingredient, it must be verified that the source material was produced under halal certification. However, the beef used in the affected items did not meet this requirement.

Affected Location: North Cafeteria, South Cafeteria "Sai", Dining "Forest", School of Medicine Cafeteria
Service Period: March 2 – October 29, 2026
Affected Products, Number of Servings Provided:

1. HALAL Beef curry(Halal recommended by Muslim students)・・・1571 servings



Note: The number shown above refers to the number of servings provided for each menu item and does not represent the number of individual customers who purchased or consumed the product.

At the University Consumers' Cooperative, we regard ensuring that members can use our dining facilities safely and with confidence as our highest priority. We also recognize that providing a dining environment that can be used with peace of mind by students, faculty, and staff from diverse cultural and religious backgrounds is an important responsibility of the university cooperative.

However, because of this matter, we were unable to provide accurate information to those who make dietary choices based on their religious beliefs. This has undermined both the basis on which those choices were made and the trust placed in the university cooperative. We sincerely and deeply apologize for this failure.

The provision of the affected menu items has been suspended. We are working closely with the Business Association of University Co-operatives to verify the facts and will respond to inquiries and individual consultations from users, while also providing explanations to the university.

The findings of the investigation and the measures to prevent recurrence will be shared with the Business Association of University Co-operatives. In addition, our cooperative will review the procedures and operational controls related to menu labeling, service, and verification at our facilities. Further information will be provided as soon as additional details become available.

The Business Association of University Co-operatives is preparing to establish a dedicated consultation service available in both Japanese and English. Information regarding contact details, the start date of the service, and operating hours will be announced once finalized.

In addition, we are preparing, in cooperation with the Business Association of University Co-operatives, to provide a full refund of the purchase price to those who purchased the affected products upon request. Details regarding the application process and the date from which requests will be accepted will be announced once preparations are complete.

For inquiries regarding this matter, please contact:
Head Office, Nagoya University Co-op
Inquiry Forms: `https://www.nucoop.jp/form/`

We sincerely apologize for the significant inconvenience and concern this matter has caused.

Supplement: About the Business Association of University Co-operatives and Member Cooperatives

Each university cooperative (member cooperative) operates cafeterias and retail outlets for its members, including students, faculty, and staff.

The Business Association of University Co-operatives is a separate legal entity from the member cooperatives and serves as a federation responsible for activities such as product planning and joint procurement.

The selection and registration of ingredients, as well as the development and recommendation of the menu items involved in this matter, were carried out by the Business Association of University Co-operatives under delegation from the member cooperatives.

The Business Association of University Co-operatives Website

https://www.univ.coop/